



GOURMET ITALIAN DELI

phone: 973-291-6988

fax: 973-291-6989

CATERING MENU

Featured Party Packages

| | | |
|---|---|---|
| <p>Il Ottimo Pranzo \$47 Eight hors d'oeuvres, Three salads Three antipasti Three pastas Three entrées Three vegetables Italian cookies & pastries Italian candy Ricotta cheesecake</p> <p>Marco's Special \$19.75 Assorted finger sandwiches Two pasta salads Tri-color or house salad Cookies</p> <p>Ala Italiana \$24.50 Italian Antipasto Misto Tutto verde Spedini platter Tri-color salad Pasta salad Fresh rolls Italian cookie tray Beverages</p> <p>La Borsa \$7.95 Sandwich Fresh fruit Chips</p> | <p>Alla Marco \$24 Four hors d'oeuvres One pasta One entrée One vegetable</p> <p>Antonio's Specialty \$29 Five hors d'oeuvres One salad Antipasto della casa Two pastas Two entrées One vegetable</p> <p>Ci Ci Bella \$38 Six hors d'oeuvres Two salads Two antipasti Three pastas Two entrées Two vegetables Italian cookies & pastries</p> <p>Due Piacere \$21.95 Two panini Two salads Fresh fruit Chips Italian candy</p> | <p>In Cartone \$14.95 Panini Tossed or pasta salad Fresh Fruit Italian candy</p> <p>THE DELI EXPRESS: BAGGED/BOXED EVENTS</p> <p>Ala Americana \$19.95 Americana cold cut platter Potato salad Macaroni salad Cole slaw salad House salad Chips and pretzels Fresh rolls Beverage Brownie platter</p> <p>Italo Americano \$23.65 Cold cut platter Antipasto platter Pasta salad Potato salad Macaroni salad House salad Italian cookies & brownies Chips Fresh rolls Beverages</p> |
|---|---|---|

All prices are per person with a 10 person minimum.

PARTY PLATTERS

Antipasto Misto

*An assortment of Italian specialty meats, homemade and imported cheeses.
8-12 people \$75, 12-15 people \$95.*

New York Style or Italian Style Cold Cut Platter

*An assortment of sliced meats, and sliced cheeses–deli style.
8-12 people \$75, 12-15 people \$95.*

Tutto Verde

*Grilled and marinated eggplant, zucchini, red peppers, carrots and Portobello mushrooms,
served with imported olives and sun-dried tomatoes.
8-12 people \$48, 12-15 \$75*

Verde Crudo

*A beautiful display of crudités–crisp seasonal vegetables with an assortment of dips.
8-12 people \$48, 12-15 \$75*

Dolce e Picante

*An assortment of imported cheese served with fresh fruit and toasted focaccia..
8-12 people \$65; 12-15 people \$95*

Basket of Gourmet Finger Sandwiches

*An array of gourmet finger sandwiches served on specialty bread.
8-12 people \$75, 12-15 people \$95*

Fresh Mozzarella Platter

*Homemade fresh mozzarella served with sliced tomato, fresh basil and olive oil.
8-12 people \$69, 12-15 people \$95*

Grilled Chicken Platter

*Hand trimmed and thinly cut chicken cutlets.
8-12 people \$65, 12-15 people \$95.*

Oversized Stuffed Bread Basket

*Homemade and stuffed with assorted meats, cheese and vegetables.
8-12 people \$75, 12-15 people \$95*

Specialty Bread Basket

*With mixed focaccia, sun-dried tomato bread, pane di casa and breadsticks served with olive spread.
8-12 people \$65, 12-15 people \$95.*

Cold Hors D'oeuvres

Caponata - *Eggplant, peppers, onions in a tomato-caper sauce.*

Bruschetta - *Chopped tomato and basil served on toast rounds.*

Fresh Mozzarella - *Tomatoes and basil.*

Garlic Crouton - *With roasted eggplant, sun-dried tomatoes, basil and mozzarella.*

Honey-Roasted Ham or Turkey - *On toasted crostini with orange glaze.*

Tortilla Pinwheels - *Rolled with smoked salmon, goat cheese, red onions and capers.*

Prosciutto and Figs - *With seasoned herb spread on focaccia toast (seasonal).*

Bite-Size Breaded Goat Cheese Balls

Roasted Peppers - *With smoked mozzarella on toasted crostini.*

Endive With gorgonzola spread

Asparagus Spears - *Fresh, steamed and wrapped in imported prosciutto di Parma.*

Prosciutto and Melon

Shrimp Cocktail - *Large shrimp served with a one of a kind cocktail sauce.*

Shrimp - *With orange-herb sauce on toast points.*

Smoked Salmon - *With green scallion dressing on toast points.*

Seared Tuna - *With spicy guacamole sauce on crostini.*

Filet Mignon - *Marinated with wine and herbs on crostini.*

Bresaola Wraps - *Thinly sliced bresaola – dried filet mignon of beef – filled with mascarpone, red peppers and fennel.*

Red Skin Potato Cups - *With caviar and goat cheese or shrimp ceviche.*

Baby New Potatoes - *With sour cream, dill and pancetta.*

Dried Figs with Prosciutto and Parmigiano Reggiano - *With balsamic reduction dipping sauce (fresh fig seasonal).*

Grilled Chicken and Broccoli Spedini - *Tasty grilled chicken and fresh broccoli on skewers, served with a honey mustard dipping sauce.*

Antipasto Spedini

Shrimp Spedini - *With cocktail sauce.*

Scallops on Spedini - *With red peppers and bacon.*

Meatball Spedini - *Made with 100% ground beef.*

Bocconcini Spedini - *Mini-mozzarella with fresh tomato and focaccia.*

*Spedini Platters may be combined

Hot Hors D'oeuvres

Mozzarella in Carozza

Broiled Mushroom Caps - *With or without meat.*

Eggplant or Zucchini Rollatini

Crispy Fried Baby Ravioli - *With tomato dip.*

Rice Balls Sicilian Style

Mini Rice Balls

Risotto Pancakes

Potato Croquettes

Polenta - *With wild mushrooms in a red sauce.*

Individual Gourmet Pizza - *With assorted toppings.*

Vegetable Spring Rolls - *With spicy pear dipping sauce.*

Stuffed Rigatoni - *with meat or vegetables.*

Panzerotti - *Lightly fried mozzarella pockets with tomato sauce.*

Swordfish Kebobs - *With coriander sauce.*

Pigs in Blankets - *Mini-franks in puff pastry with whole grain mustard.*

Bocconcini Fritti - *Fried baby mozzarella stuffed with prosciutto.*

Chicken Pinwheels - *Stuffed with asparagus, mozzarella and prosciutto in lemon-butter.*

Mini Spanakopita - *Greek spinach pie, or cheese pie in phyllo pastry sauce.*

Buffalo Chicken Wings - *With spicy hot sauce, accompanied by blue cheese dressing and celery sticks.*

Fried Baby Artichokes - *With basil-mascarpone dipping sauce.*

Specialty Pasta

All specialty pasta dishes may be substituted with the pasta of your choice.

Farfalle Alla Marco - *With porcini and cremini mushrooms in a light mascarpone sauce.*

Farfalle - *With salmon and capers in a light cream sauce.*

Rigatoni Alla Michael - *Fresh seasonal vegetables, garlic and oil.*

Rigatoni Alla Anthony - *Light cream sauce with grilled zucchini and grilled chicken.*

Rigatoni Alla Eduardo - *With grilled chicken, chopped eggplant and fresh spinach.*

Italian Pasta Favorites

Pasta Al Forno - *Baked ziti made with hearty tomato sauce, ricotta and our homemade mozzarella.*

Penne Alla Vodka - *With a light cream tomato sauce, peas and a touch of vodka.*

Penne - *With asparagus, sun-dried tomatoes and artichokes in a light cream sauce.*

Rigatoni Filetto di Pomodoro - *With tomato, prosciutto and shallots.*

Cavatelli - *With baby shrimp and broccoli rabe.*

Penne - *With chicken, broccoli, red peppers, peas and capers.*

Farfalle - *With baby string beans, pignoli nuts and red peppers in a pesto sauce.*

Lasagna - *Made from Nonna's recipe with ricotta cheese, mozzarella & homemade tomato sauce*

Manicotti Al Forno - *Homemade manicotti crepes filled with fresh ricotta and mozzarella.*

Ravioli - *Filled with a variety of specialties and topped with accompanying sauces.*

Fettuccine Alla Bolognese - *Fresh pasta with hearty meat tomato sauce.*

Linguini con Vongole - *With red or white clam sauce.*

Pasta e Fagioli - *A southern Italian favorite.*

Risotto al Funghi - *Slow-cooked Italian rice with cremini, shiitake, and portobello mushrooms and sautéed spinach, drizzled with white truffle oil.*

Linguini Frutte Di Mara - *Mixed seafood in red or white sauce.*

Penne Puttanesca - *Anchovies, olives, capers and tomato sauce.*

Cous Cous with Vegetable Confit - *Topped with smoked mozzarella, served hot or cold.*

Selected Entrées

Chicken Marco Polo - *Seared chicken breast with plum tomatoes, mushrooms and raisins.*

Chicken or Veal Marsala - *Sautéed in garlic and oil, with fresh mushrooms and Marsala wine.*

Chicken or Veal Pinwheels - *Stuffed with asparagus, mozzarella and prosciutto in a lemon butter sauce.*

Stuffed Breast of Chicken - *With wild mushrooms and shallots.*

Chicken Francaise - *Battered and sautéed in butter, lemon and white wine.*

Chicken Teriyaki - *with fresh broccoli.*

Chicken Cacciatore - *Baked with mushrooms, onions, peas, potatoes and fresh tomatoes.*

Chicken or Veal Parmigiana - *Breaded chicken or veal cutlet with homemade tomato sauce and fresh mozzarella.*

Filet Mignon - *With portobello mushrooms in a white wine sauce topped with fresh tomatoes.*

Shoulder Steak Pizzaiola Zio Ciccio - *Beef filet sautéed with garlic, peppers, oregano, shallots in tomato and white wine sauce.*

Sausage or veal and peppers - *Sweet sausage or veal with roasted peppers and onions.*

Salsicce Con Broccoli Rabe - *Hot &/or sweet Italian sausage with sautéed broccoli rabe & garlic*

Veal Saltimbocca - *Scaloppini of veal topped with fontina cheese, prosciutto and egg.*

Veal or Beef Ribs - *Baked with celery, onion, potatoes and white wine.*

Veal or Chicken Rollatini - *Thinly sliced, rolled veal or chicken stuffed with spinach and herbed ricotta.*

Veal or Chicken Raffelucio - *Made with shallots, peas, shiitake mushrooms and prosciutto.*

Chicken, Pork, Veal or Sausage - *Baked with sautéed cabbage and potatoes.*

Chicken Fingers in a Basket - *Crispy, with dipping sauce on side.*

Meatballs - *Breast of veal rolled with garlic and herbs, roasted peppers.*

Vegetarian

Vegetarian Lasagna - *Homemade pasta layered with grilled vegetables.
Also available without pasta.*

Eggplant Parmigiana - *Sliced eggplant with our homemade tomato sauce and fresh mozzarella.*

Eggplant Rollatini - *Thinly sliced filet of eggplant, rolled and stuffed with spinach and herbed ricotta.*

Stuffed Peppers - *Stuffed with bread, vegetables and cheese.*

Seafood

Grilled Swordfish - *With a lemon and dijon mustard sauce.*

Grilled Salmon - *With caramelized onions in an amaretto sauce.*

Shrimp Parmigiana

Shrimp Scampi - *With garlic and butter.*

Shrimp Battered and Seared - *Sautéed with a medley of vegetables and white wine sauce.*

Stuffed Calamari - *With vegetable risotto.*

Calamari Fritti - *Fried squid served with spicy tomato sauce.*

Grilled Calamari - *With cannelloni beans in a lemon balsamic sauce, on a bed of mesclun salad.*

Clams Oreganata - *Chopped, stuffed and baked with breadcrumbs, grated cheese, herbs and pancetta.*

Baccala and Potatoes - *Olive oil, olives, parsley.*

Pasta, Potato and Grain Salads

Penne - *With ricotta salata, smoked turkey and gaeta olives.*

Farfalle - *With pesto sauce, sun-dried tomatoes and smoked mozzarella.*

Fusilli - *With pesto, corn, red peppers and smoked mozzarella.*

Orzo - *With whole shrimp, green beans and artichoke hearts in a lemon and garlic dressing.*

Orzo - *With Italian-style tuna.*

Sicilian Potato Salad - *Sliced new potatoes, sautéed onions and spicy seasoning.*

Lentils and Bulgur Wheat - *With shallots and carrots in a tarragon vinegar and olive oil dressing.*

Cous Cous with Vegetable Confit - *Topped with smoked mozzarella, served hot or cold.*

Salads

Tri-Color Salad - *Arugula, endive and radicchio.*

Goat Cheese Salad - *Mixed baby greens topped with goat cheese.*

House Salad - *Mixed lettuce with carrots, tomato and onions.*

Greek Salad - *Green salad, feta cheese, peppers, cucumbers, tomatoes, olives and onions.*

Frisee Salad - *With corn, red pepper, pear, blue cheese and balsamic vinaigrette.*

Caesar - *Chopped romaine, special Caesar dressing, focaccia croutons and grated cheese.*

Popeye's Favorite - *Fresh spinach, feta cheese, onions, olives and focaccia.*

Baccala Salad - *With black olives, celery, and extra virgin olive oil*

Chicken and Fish Salad

Chicken Caesar

Tuna Portofino Salad

Grilled Chicken Salad

Italian Tuna Fish Salad

Heroes

Each foot feeds approximately 4-5 people - Specialty condiments are available.

Italian Combo
Veggie Special
Hot Meatball
Hot Veal Parmigiana

American Combo
Tuna or Chicken Salad
Hot Chicken Parmigiana
Round PIZZA Bread

2ft. \$35-\$60
3ft. \$50-\$75
4 ft. \$60-\$90
5ft. \$70-\$100
6ft. \$85-\$125

All prices are per person with a 10 person minimum. All items on our menu are available in trays ranging from \$45-\$165, depending on tray size.

Paper goods are available at a cost of 1.50 per person.
For additional information, please call 973-291-6988 to speak with a Marco's Market Catering Specialist.